

Red Angel Caramel pancakes

makes 6 pancakes

Delicious winter pancake recipe to make for the family using our Red Angel Pear. The Red angel pear is great for desserts and it also gives that pop of colour.

What you will need

1/2 of a Red Angel Pear
3/4 cups of flour
1/2 cup of milk
1 tbs of white sugar
1 tsp of Vanilla bean paste
1 tsp of cinnamon
1 egg
1 tsp of baking powder
butter for cooking

CARAMEL SAUCE

1/2 of a Red Angel Pear
1/2 cup of brown sugar
50gm of butter
2 tbs of thicken cream

How to make it

- grate 1/2 a red angel into a large bowl
- add flour, white sugar, milk, vanilla paste, cinnamon, egg and baking powder to bowl and whisk for 1 minute until all combined
- use other half of red angel and dice
- for caramel sauce add butter to a hot pan
- once melted add brown sugar and once dissolved add thicken cream
- add in diced pears and cook on medium heat for 5 minutes
- put on low and cook pancakes
- add a small amount of butter to a pan and scoop in around 1/4 cup of batter and lightly brown both sides and add to a plate (makes 6)
- drizzle warm caramel sauce on top

We added uncrystalised ginger and crushed walnuts on top as well!

